{Appetizers}

{HOUSE BAKED FOCACCIA} focaccia with your choice of kenny's pimento cheese, fleur de sel butter, or buttermilk whipped cheese w/ pick n' grin farm chili honey 10/13/15 (extra focaccia +\$5) {OYSTERS} six oysters on the half shell, cocktail sauce, horseradish, chicken-in-a-biscuit 15 {CHILLED LOBSTER TAILS} two chilled lobster tails w/ drawn butter & cocktail sauce 25 {JUMBO SHRIMP COCKTAIL} four super jumbo shrimp, cocktail sauce 15 {FRUTTI DE MARE} chef's selection of chilled seafood appropriately sized for your table MP

(GENERAL TSO'S CAULIFLOWER) battered cauliflower, general tso's sauce, cilantro, green onions, peanuts 12

{SOUTHERN SAMPLER} dry rubbed pork rinds, smoked deviled eggs, chicken-in-a-biscuit, house pickles, pimento cheese **15**

{COUNTRY HAM WONTONS} country ham, pimento cheese, pepper jelly, carolina slaw, chives, cilantro, fresno chilis 12

{Salads}

{SUMMER CRUNCH SALAD} kale, marcona almonds, manchego, golden raisins, brussels, cabbage, carrots, lemon vinaigrette, fennel pollen **10**

{CLASSIC WEDGE} iceberg lettuce, ranch, cucumbers, tomatoes, benton's bacon, bleu cheese 10 {CAESAR SALAD} chopped romaine, house made croutons, caesar dressing, parmesan, cracked black pepper 10

{Steaks & Chops}

8 oz Creekstone Farm Center Cut Filet 30
10 oz Creekstone Farm Center Cut Filet 36
16 oz Simpson's Meat's Dry Aged Ribeye 42
14 oz Fatted Calf Prime New York Strip 30
12 oz Freedom Run Lamb Porterhouse 35

All steaks are grilled over an oak live fire. The surface temperature of our grill is 900°. Our steaks have a signature charred crust. Please notify your server if you would like your steak prepared differently.

add a lobster tail 14

Milam Farms Featured Pork MP

{Sauces} 3

house steak sauce / bone marrow butter / bleu cheese topping / horseradish sauce / black garlic butter / kentuckyaki

HICKORY ECAK

{Entrees}

(KENTUCKYAKI STEAK SKEWER) house cut steak tips, bourbon barrel foods kentuckyaki, peppers, onions, confit potatoes, garlic aioli **25**

{NEW ENGLAND SEAFOOD ROLL} grilled new england bun, lettuce, chilled seafood salad, chilled lobster tail, chives, lemon juice, house fries **30**

{VERLASSO SALMON} oak grilled verlasso salmon, bourbon mustard glaze, summer crunch salad **28 {MARKSBURY FARM TUSCAN BAKED CHICKEN}** rosemary baked chicken breast, roasted tomato, roasted garlic, fresh basil, olive oil, hill country balsamic **25**

{Sides for the Table} 8

roasted mushrooms / buttermilk whipped potatoes (loaded + \$2) / sorghum mustard brussels sprouts bleu cheese country ham confit potatoes / steakhouse fries / seasonal side cucumber-onion-tomato salad / coffee rubbed carrots / green chili cheese mac & cheese